

HACCP-Based SOPs

Thermometer Calibration Log

Instructions: Foodservice employees will record the calibration temperature and corrective action taken, if applicable, on the Thermometer Calibration Log each a time thermometer is calibrated. Check and calibrate all bi-metallic stemmed (instant-read) thermometers in this facility every two weeks and any time a thermometer is dropped or bumped. Food service employees should record some common way to identify each thermometer (a cook's name, the location in which each thermometer is kept,). The foodservice manager will verify that foodservice employees are using and calibrating thermometers properly by making visual observations of employee activities during all hours of operation. The foodservice manager will review and initial the log daily. Maintain this log for a minimum of 3 year.

Date	Thermometer Being Calibrated	Temperature Reading in Ice Bath	Corrective Action	Initials	Manager Initials/Date